

this was written down by
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A. Rashleigh's Corn Meal Pudding

3 tbsp. corn meal
1 " flour

Cook in double boiler in a pint of water or milk for 20 min. Allow it to cool and add the following:

2 eggs - beaten slightly; salt; a little sugar; nutmeg to taste; and 1 pint of milk.

Bake slowly $\frac{3}{4}$ hr.

When the custard begins to form, stir up the corn meal which has settled to the bottom.

Sauce: $\frac{1}{2}$ cup butter; 1 tbsp. flour; $\frac{1}{2}$ cup sugar, water to necessary thickness. Boil. - Flavor + nutmeg after cooking.